

U.S.D.A. Grade "A" Fresh Chicken
WHOLE BODY FRYERS

Serve With Ocean Spray Cranberry Sauce

29¢ lb.

J.S.D.A. Grade "A" fresh chicken breasts for tender luscious white meat
CHICKEN BREASTS 59¢ lb.

J.S.D.A. Grade "A" farm fresh chicken parts are best fried or roasted!
Chicken Legs & Thighs 55¢ lb.

J.S.D.A. Grade "A" fresh chicken parts are delicious for any family meal
CHICKEN WINGS 29¢ lb.

J.S.D.A. Grade "A" fresh chicken backs & necks for tasty dressing or soup
Chicken Backs & Necks 10¢ lb.

U.S.D.A. Grade "A" Fresh Chickens
SPLIT OR QUARTERED FRYERS

33¢ lb.

The family laundry will never be brighter than with Snowy. 26 oz. package
SNOWY POWDERED BLEACH 69¢

The best cleaner available for all your glassware and windows. 13-oz. can
GOLD SEAL GLASS WAX 59¢

Tom Sawyer peanuts are a partytime favorite with everybody. 13 oz. can
VIRGINIA PEANUTS 49¢

Beef Chop Suey, Chicken Chow Mein, Mushroom Chow Mein. 44 oz. can
CHUN KING CHINESE FOODS 89¢

For true salad perfection use famous 1890 Italian Dressing. 8 oz. bottle
MILANI ITALIAN DRESSING 39¢



How are your spirits for holiday entertaining? You will find a huge selection of fine liquors, wines, beers and liqueurs in Food Giant's Bottle Shop!

Punch Room, Vodka Gimlet, Screwdriver, Bloody Mary, Daiquiri
Prepared COCKTAILS \$1.99 full quart

Can't distilled in Scotland — excellent quality Scotch
Mountain Glen Scotch \$3.98 full fifth



Juicy and flavorful for the best eating! 12 oz. pkg.
Rath Blackhawk Franks 39¢

Danola imported ham slices make marvelous sandwiches
Imported Sliced Ham 5.1/2 oz. 59¢ pkg.

Food Giant all meat or all beef bologna for best quality
SLICED BOLOGNA 4 oz. 29¢ pkg.



YOGI BERRA SAYS—DON'T FORGET YOUR SABIN ORAL VACCINE!

Take It on Sunday, Dec. 2nd and Sunday, Dec. 9th Hours, 11:00 to 6:00 For details of your nearest Sabin Clinic, check your local newspaper.

4 Fabulous Sale Days Thurs thru Sun. Dec. 6-9

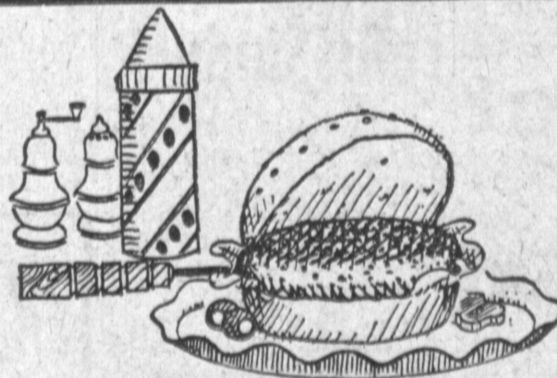
"I buy the best meat here!"



"It's such a pleasure to buy meat here! The clerks are so courteous and I can always be sure that the meat is fresh, tender and delicious or every penny of my money will be refunded! This is an important factor with five children to provide for! I love shopping at Food Giant!"

Mrs. Claire Frey, a satisfied customer at Food Giant/Covina

Meat Quality Control Makes The Difference! As part of our meat quality control program, Food Giant executives and meat experts sample meats, chosen at random from our markets, and cooked simply in our own kitchen. Food Giant's "Meat Quality Control" means better meat for you!



Fresh Ground Hourly
FRESH GROUND BEEF 39¢ lb.



U.S.D.A. 'Choice' or Food Giant 'Banquet Perfect'
CHUCK STEAK 49¢ lb.

Lean & tender—no waste BONELESS BEEF STEW 79¢ lb.	Eastern quality—Western flavor FARMER JOHN SLICED BACON 59¢ 1-lb. pkg.	Farmer John SKINLESS LINK SAUSAGE 4 8-oz. pkgs. \$1
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Certi-Fresh frozen with sauce
FRIED HALIBUT 59¢ 9 oz. pkg.

McLean's frozen & flavorful
BREADED SHRIMP 49¢ 8 oz. pkg.

Only at Stores with Van de Kamp's Bakeries

Van de Kamp's BAKERIES SPECIALS
THURS.-SUN., DEC. 6-9
CINNAMON COFFEE CAKE LOAF 39¢
Apple or Strawberry PUFFS pkg. of 4 39¢
Van de Kamp's Own CHOCOLATES 1 lb. 1.29

- In HAWTHORNE 423 So. Hawthorne Blvd.
- In TORRANCE 2849 Western Ave.
- In MANHATTAN BEACH 2400 Sepulveda Blvd. at Main
- In NO. TORRANCE 4848 W. 190th at Anza
- In GARDENA 14990 Crenshaw Blvd.
- In SAN PEDRO 3731 Pacific Coast Hwy.



Editorial

HELP IS NEEDED

There's a big and important job being done by Torrance's new City Beautiful Commission — but help is needed.

Already in the group's short life, accomplishments heretofore unimagined have been achieved.

It's a forward-thinking group, one well-selected for the job by City Council.

But YOU can help. Your help IS needed.

A quick telephone message at City Hall will place your name on the list of strong supporters — and active supporters — for our city's new Community Beautiful campaign. Why not make that call today?

LET'S DEMAND MORE

The European secondary school student—screened, selected, tried and tested in an educational obstacle race which begins before puberty and allows only the fittest to survive — is expected to emerge well educated, and does.

His American counterpart is not expected to achieve at such a high level and, in fact, does not.

We must change all this, says President Frank H. Bowles of the College Entrance Examination Board, by making a new appraisal of the level of achievement that can reasonably be expected of American students.

A massive change in the achievement of the American student, and in expectations held for him, can come about only if we apply more broadly what we have already learned about advanced placement in this country, Bowles said in a preliminary report on a two-year International Study of University Admissions.

The advanced placement program has shown that pupils can learn at a level beyond present normal expectations.

We are not impressed with some of the usual arguments offered in support of the thesis that European secondary schools offer a better education than American schools. One answer we have heard is that European students go to school more hours, more weeks, more months.

This is a myth. European school days begin at 8:30 a.m., run to 5 p.m., but there are two hours for lunch. European schools run on Saturday, but are closed on Thursdays. The school year runs into July, but opens in October. Pupils carry more subjects than American pupils, but for fewer hours per week and for more years, Bowles said.

The real explanation for supposed superiority of European secondary schools is deceptively simple: More is expected of a European student than is expected of an American student.

Adaptation of this lesson to the schools of California has begun and should be furthered as rapidly as a program demanding higher expectations of our children can be developed by qualified lay and professional boards.

Dangers of Chemicals Told By Medical Association

There has been increased public concern over the dangers of the unlimited and uncontrolled use of agricultural chemicals, because these substances, whose purpose is to poison insects and rodents, may also be lethal to livestock and man.

To the medical profession, it seems as unrealistic to banish pesticides because of their potential danger as to outlaw the automobile because of the high incidence of highway deaths. Many scientific and technological advancements carry with them some threats, if not wisely used. But our standard of living is predicated on the benefits provided by these advancements; it is the responsibility of physicians, public health officials, lawmakers, and the public to curtail the dangers.

Because agriculture is one of California's major economic activities, the safe use of pesticides is of major concern here. For example, it is legally required that there be medical supervision of California workers using organic phosphate pesticides. Through this medical supervision, it is determined if certain workers ought never be exposed to these chemicals or if some have been over-exposed and should be restricted from future exposure.

Although not all agricultural chemicals are as dangerous as the organic phosphate pesticides, all call for sound safety practices to be followed when they are being stored, mixed, and applied.

Poisoning from pesticides is not an area in which simple, home remedies can be applied. It calls for specialized training and skills which only a physician can provide.

The following rules have been recommended by a committee reporting to the World Health Organization, and might well be observed by all California agricultural employers and employees.

1. All pesticide container, either at home or on a farm, should be properly labeled and stored in locked places, where they are not accessible to children or pets.

2. All operators handling pesticides should be informed of the risks to themselves and others, and should receive instructions for safe handling of the chemicals.

3. Adequate technical and medical supervision of operators should be provided; there should be advance plans for handling accidents.

4. No one working with a hazardous chemical should work alone.

5. Pest control equipment should be properly designed, well maintained, and regularly cleaned.

6. Whenever there is a choice between two equally effective chemicals, the less hazardous should be used. Even when a chemical is considered fairly harmless, no more of it should be used than necessary.

7. Washing facilities should be readily available. Spills or splashes of chemicals should be washed from the skin immediately, and clothing promptly changed thereafter. Keep food and tobacco away from chemicals. Every worker should shower and change his clothing after each day's work. Work clothes should not be taken home for laundering.

8. The employer should provide, maintain, and clean whatever protective clothing and equipment are needed for safe handling of chemicals.

9. Special care should be taken for handling pesticides in concentrated form, particularly if the chemical is readily absorbed through the skin. When transferring concentrates from drum, use either threaded taps or drum pumps.

Schweitzer Talk Planned Monday

Riviera Homeowners will have the Rev. Gilbert Zimmerman of the First Methodist Church of Torrance as speaker at their meeting Monday.

Guests are invited to the 8 o'clock meeting at Parkway School, Torrance.